

The microfibers also demonstrated superior cleaning power for the cleaning of the interior and exterior surfaces of the hood. Especially good results were achieved with surfactant-free cleansers. In combination with the microfibers, these penetrate the pores of the substructure to be cleaned; they degrade the dirt into small particles in a physical-mechanical process, remove it from the substructure, and retain it. The dirt is held in the fibers and the substructure is cleaned pore-deep.

Depending on the quantity of the grease accumulation, it may be necessary to remove the dissolved dirt with a fresh microfiber sleeve.

In addition, a check using contact tests (before and after the cleaning process) showed a bacteria-reducing effect thanks to the use of microfibers. Along with a significantly lower use of cleaning chemicals, this is an additional advantage of this cleaning method.

Streak-free drying is a critical topic with stainless steel surfaces. To dry and polish these areas, a Velcro washer (The KlettStrip sleeve) was fitted and a Micro Wipe 500 microfiber cloth was fastened on the KlettStrip sleeve.

Attention must be paid that the greasy film is washed off sufficiently; otherwise the cloth will not glide on the surface. The fibers absorb sufficient liquid from the surface in order to enable a streak-free drying. By adjusting the cloth areas on the Velcro strip, the entire cloth surface is used optimally. Several cloths may be needed to dry the entire hood surface.



Step 4b-For heavier soilage, apply the solution to the sleeve and apply. Rinse sleeve in bucket and repeat as needed.



Step 5-Use MicroWipe microfiber wipes and Klett StripWasher to dry the surface.

All reported testing was done independently by Sabine R. Mück – certified disinfection specialist of the Hygiene Institute (HyCo).

All testing conducted on 12/01/09 and 11/30/01.

Test locations: Kupferkessel Restaurant and The Haus Stella Maris Nursing Home, Cuxhaven, Germany.

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Hood Cleaning System

New Hood Cleaning System for Commercial Kitchens results in improved worker safety and reduced usage of chemicals and water.

Is it possible to save money cleaning commercial hoods?

Is it possible to save time and money thanks to regular hood maintenance cleaning in commercial kitchens? The answer is a resounding yes according to the extensive field test of the hood cleaning system from the new Unger foodservice product line.

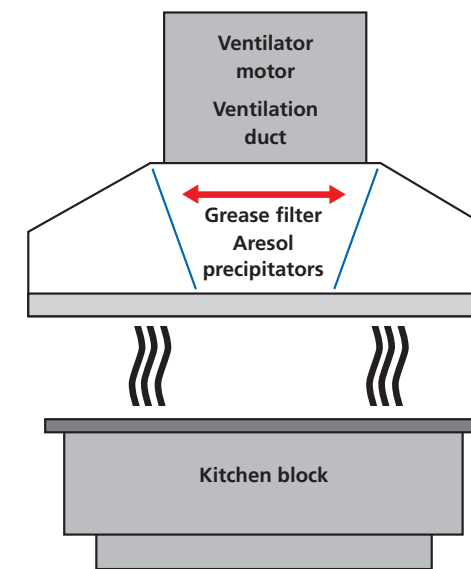


Diagram of a typical hood.

This test was conducted by the German Hygiene Institute "HyCo", Cuxhaven, Sabine R. Mück (www.hyco-mueck.de), certified disinfection specialist. The locations were: "Kupferkessel" fine dining restaurant, and Haus Stella Maris, nursing home.

- On the basis of the German Accident Prevention & Insurance Association regulations BGR 111, DIN 18869 Part 1 and VDI 2052, kitchen hoods and their components such as grease filters, must be checked daily and cleaned regularly, at least every 2 weeks. Inspection and cleaning must also be documented in order to fulfill the legal requirements of the EU regulation 852/2004.

- In practice, hoods are cleaned much too seldom, which means that the time required increases and the grease that adheres to them can only be dissolved with the use of high-alkali products.

- Especially risky is the often-practiced method of placing paper towels in the grease runoff channel in order to avoid cleaning. In order to avoid fire due to flame sparkover from the kitchen block or self-combustion of grease residues, the cleaning of the interior areas of the hood and the grease runoff channel is just as important as the regular cleaning of the grease filters.

Reduced chemical and water usage

For the intensive cleaning of a hood that is approx. 11 x 7 feet, the study indicated a work time of approx. 67 minutes. The work time depends on the degree of soiling and can be reduced significantly with regular cleaning and maintenance.

Time savings using Unger hoodcleaning process: 23%
Chemical savings: approximately 50%
Water savings: approximately 35%

The cleaning of kitchen extraction equipment is often done using highly-aggressive chemicals. With improper use, these can cause material damage and be harmful to the worker.

The change from a chemical to a mechanical cleaning system presents ecological and health benefits. If fewer cleaning chemicals and less water are used, the environmental damage is reduced and the employees are no longer subjected to substances that may endanger their health.

Advantages of the Unger cleaning system:

- Sensible detail solutions combine cleaning power with safe working in overhead areas
- The fiber mixture of the microfiber components enables an optimal dissolution of grease and dirt
- Eliminates time-consuming basic cleaning with an easy-to-handle system for maintenance cleaning
- Low start-up costs for the basic set

In order to fulfill the goals of these requirements and to check the practical relevance, the following points were assessed in the test:

- Dissolution of hardened grease deposits
- Cleaning of the grease runoff channel
- Cleaning of the entire interior and exterior areas without subsequent polishing of the stainless steel areas

This is a difficult task, especially the hard-to-reach areas of the hoods often contain significant grease accumulations.

New Hood Cleaning Process

The cleaning process starts with the protection of the surrounding areas and the covering of the kitchen block with a protective sheet. The grease filters do not have to be removed for cleaning with the Unger system; they can be cleaned at the same time, e.g. in a dishwasher.

The Unger cleaning set is comprised of a sleeve handle with microfiber sleeve, a Velcro sleeve that is used with a microfiber cloth, and a telescopic pole. The dosing sprayer called "Sprayer on a Belt" is used to apply the cleaning solution. Optionally, a movable bucket can be used to dampen and wash out the sleeves.

Based on the four-color coding system for building cleaning, the color green is intended for the kitchen area. The green color of all cleaning utensils of the Unger cleaning set thus enables optimal assignment. Due to the usually-tight spaces in many kitchens, the Unger adaptor hose for the bucket proved



Step 1-Cover equipment before cleaning.



Step 2-Spray cleaning solution onto brush and fill bucket with clean water for rinsing.

exceptionally practical. The flexible soft rubber material of the connector adapts to the water tap. This way, water can be drawn from any tap. It is no longer necessary to carry the bucket to the place where it will be used since the bucket can roll comfortably on its wheels.

The green microfiber sleeve is placed on a swivel strip holder. After moistening the washing sleeve, a cleaning solution is applied with the dosing sprayer. The spraying can be repeated several times, so that only the required quantity of cleanser is used.

Depending on the arrangement of the appliances in the kitchen area, the grease accumulations on the surfaces of the hood are not equally thick in all areas.

The sleeve holder is placed on the adjustable telescopic poles. Thus, every part of the hood can be reached easily since the adjustable head can be adapted to the most various angles.

Thanks to this method, there is no danger that cleanser will drip on the employee's head during overhead work. The length of the telescopic pole can be adapted for various operations.

Very difficult deposits were also cleaned with a brush, which dissolves the deposits due to its stiff bristle structure. Like the sleeve holder it is placed on the telescopic pole and can thus be used without a ladder.

The fibers of the microfiber sleeve demonstrate their special cleaning power when dissolving hardened, stuck-on grease deposits. Thanks to their fineness and the raw surface, these microfibers break down and remove the greasy dirt. Their surface is so large that a sleeve can absorb up to six times its own volume of dirt. It emerged that the microfibers show their effect best if during cleaning they are not pressed too hard, but instead the fibers are allowed to glide over the surfaces several times. Encrusted dirt can be dissolved with the additional abrasive pad area on the side.

The special advantage of the microfiber sleeve on the sleeve holder is shown when cleaning the grease runoff channel. The fiber length (15 mm) of the sleeve is decisive for the cleaning power of the whole channel. The sleeve adapts precisely to the shape of the channel and thus fills up the entire area. By wiping the channel with the sleeve, it is possible to dissolve the grease film and also soak part of it up in one step. After washing out the greasy film that has been soaked up, it was possible in the next step to dissolve and remove the entire greasy film from the channel.



Step 3-Clean corners and tight locations first.



Step 4a-For normal soilage, spray the chemical solution onto the sleeve and apply.